



THAI GREEN CURRY



Harney Desteanaions: Bangkok

Ingredients:

For the Green Curry Paste:

- ½ tsp ground coriander
- 1 stalk lemongrass, minced
- 1 thumb-sized piece of ginger, grated
- 3 to 4 cloves garlic, minced
- 1 loosely packed cup fresh cilantro leaves and stems, coarsely chopped
- ½ tsp ground white pepper
- ¼ C diced shallot or purple onion
- ½ to 1 green chile, sliced
- 1 tsp shrimp paste, or 1 tbsp fish sauce
- 2 ½ tsp fish sauce
- 1 tsp brown sugar
- 1 tsp freshly squeezed lime juice
- ½ tsp ground cumin
- ¼ can coconut milk

For the Chicken Curry:

- 2 tsp peanut oil
- ¾ can coconut milk
- 1 ½ lbs. boneless chicken breast, or chicken thighs, cut into bite-size pieces
- 1 handful green beans, or 1 small zucchini, or other vegetable of choice (green for the red & green effect)
- 1 medium red bell pepper, coarsely chopped
- 4 makrut lime leaves, or 1 tsp grated lime zest
- 1 generous handful fresh Thai basil, or sweet basil, optional

For Serving:

- 4 C cooked jasmine rice

Directions:

Green Curry Paste:

1. Place all curry paste ingredients in a food processor. Use only half of the green chile. Process until all ingredients are blended and have a smooth consistency. Taste. If you'd like it spicier, add the remaining half of the green chile. Set aside.

Chicken Curry:

1. Warm a wok or large skillet over medium-high heat. Add the peanut oil and swirl around. Add the green curry paste. Briefly sauté the mixture to release the fragrance, about 30 seconds to 1 minute.
2. Add the coconut milk to the wok. Stir well to combine.
3. Add the chicken pieces, stirring to incorporate. When the curry sauce comes to a boil, reduce the heat to medium-low and simmer for 5 minutes, or until the chicken is cooked through. Stir occasionally.
4. Add the green beans, pepper and makrut lime leaves to the wok. Stir well to incorporate. Simmer until the vegetables are cooked to your liking. Taste for seasoning and adjust accordingly, either adding more fish sauce for salt or more lime juice if too salty for your taste.
5. If using, add the Thai basil to the pan and stir well. Serve with the jasmine rice on the side.